

Onion Soup Quiche

Use a prepared 9" pie shell, unbaked.
Buy + crumble 6 slices bacon. Grate
 $\frac{1}{2}$ c. swiss cheese (can buy already
grated) Beat 4 eggs. Add 2 c. light
cream, 1 pkg. onion soup mix and
bacon. Beat well + pour in pie crust.
Bake in preheated oven 350°F. for
45 mins. - 50 mins. Cool 5 mins. + serve.
(I have precooked the quiche 20 mins.
frozen it and finished cooking at party time.)